

CHILEAN WALNUTS, HALVES PREMIUM, HAND-CRACKED TECHNICAL SHEET



Process: Inshell drying process: artificial, at max. 30°C. 100% Hand-cracked and sorted. No GMO, no additives, no ionization process.

Shape: To be considered a “half”, 7/8 or more of the kernel has to be intact, and maintain its characteristic form. To be considered as “Halves”, minimum of 90% of the lot should be half kernels, and the remaining amount large pieces.

Colors:

LABEL	ALLOWED PERCENTAGE			
	Extra-Light	Light	Light-Amber	Amber
Extra-Light	≥ 85%	< 15%	< 2% (incl. in 15%)	0%
Light	-	≥ 85%	< 15%	< 2% (incl. in 15%)
Extra-Light + Light	≥ 85%		< 15%	< 2% (incl. in 15%)
Light Amber	-	-	≥ 85%	< 15%

Microbiological and Chemical:

Moisture	: < 5%
FFA	: < 0,4%
Aflatoxines	: < 1 Ppb
Mold	: < 1.000 CFU/g
Yeast	: < 1.000 CFU/g
Fecal Coliforms	: < 10 CFU/g
Salmonella Spp.	: Negative in 25 g.
Staphyloc. A.	: < 10 CFU/g
E.Coli	: < 10 CFU/g

Defects Tolerances:

Slight Shriveling	:	< 4%
Slight Stains	:	
Serious Stains	:	< 2%
Serious Shriveling	:	
Inactive Fungus	:	< 1%
Insect Damage	:	
Rancidity	:	< 0,2%
Active fungus, decay	:	

Others:

Shell	:	max. 1 unit in 10 kg
Septum	:	max. 5 units in 10 kg
Foreign matter	:	0 unit

All product specifications not included in this sheet are according to the Chilean Walnut Commission Standards.

Packaging (bulk): 10 kg Lifefood-printed carton boxes, including 1 polyamide and polyethylene sealed-bag (75 microns, UV blocking), and modified atmosphere (nitrogen), to avoid oxidation. Bags complying E.U. plastic low migration standards n° 10/2011.

Storage and Shelf-life: Store in a clean, cool, dark and dry place (50% RH), away from strong odors, cereals, and other sources of contamination. Validity of 12 months if stored at 10°C.

Shipments: Harvest in April. Shipments by full containers, worldwide all year round. It is recommended to plan your purchase in March / April, to ensure the best delivery times. A 20' FCL contains 10.000 kg, and a 40' FCL 20.000 kg.